Tomato Rabbit

Makes: 6 servings

Ingredients

- ½ cup finely chopped celery
- ¼ cup chopped green pepper
- ¼ cup chopped onion
- 2 tablespoons butter
- 2 tablespoons flour
- 2 ½ cups fresh or canned tomatoes
- 1 cup grated cheese
- 1 teaspoon salt
- 2 eggs, beaten
- hot sauce (optional)
- toast or crackers (for serving)

Directions

1. Cook together celery, green pepper, and onion in the butter, 8-10 minutes, stirring frequently.
2. Mix in the flour.
3. Add tomatoes, cheese, and salt.
4. Cook over low heat; stir constantly until mixture thickens and cheese melts.
5. Gradually add some of the tomato mixture to beaten eggs; mix well, then pour all back into the tomato mixture.
6. Continue to cook over low heat; stir constantly until thickened and creamy (2-3 minutes).
7. If desired, add a few dashes of hot sauce.

8. Serve on toast or crackers.

Recipe from: *Tomatoes On Your Table*, 1944, adapted by the USDA Food and Nutrition Administration.

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